



Garlic Cheese Balls

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
15-18 Balls	15 MIN	10 MIN		

Garlic cheese balls are crispy on the outside and filled with warm, gooey melted cheese on the inside. Infused with garlic and herbs, these bite-sized appetizers are perfect for parties, snacks, or game-day gatherings. They are easy to prepare and deliver a satisfying crunch with every bite. Whether served with dipping sauces or on their own, garlic cheese balls are always a crowd favorite.

Ingredients

- 1 cup shredded mozzarella cheese
- ½ cup grated parmesan cheese
- 3-4 garlic cloves, minced
- ½ cup all-purpose flour
- 1 egg
- ½ cup breadcrumbs
- 2 tablespoons fresh parsley, chopped
- Salt and pepper to taste
- Oil for frying

Recipe Summary

- Prep Time: 15 minutes
- Cook Time: 10 minutes
- Total Time: 25 minutes
- Servings: 15-18 balls
- Course: Appetizer / Snack
- Cuisine: International

Cooking Method

Instructions

1. In a bowl, mix mozzarella, parmesan, garlic, parsley, salt, and pepper.
2. Add egg and flour, then mix until a dough forms.
3. Shape the mixture into small balls.
4. Roll each ball in breadcrumbs.
5. Heat oil in a pan over medium heat.
6. Fry the balls until golden and crispy.
7. Remove and place on paper towels to drain excess oil.
8. Serve warm.

Cooking Tips

- Chill the mixture for 10–15 minutes for easier shaping
- Fry in batches to avoid overcrowding
- Maintain medium heat to prevent burning

Variations

- Add chili flakes for a spicy version
- Use cheddar or mixed cheeses
- Bake or air fry for a lighter option
- Add herbs like oregano or basil

What to Serve with Garlic Cheese Balls

- Marinara sauce
- Garlic aioli
- Ranch dip
- Spicy dipping sauces

Storage

Store in an airtight container in the refrigerator for up to 2-3 days.

Reheating

Reheat in the oven or air fryer for best crispiness.

Frequently Asked Questions

Can I bake these instead of frying?

Yes, bake at 400°F (200°C) for 15-18 minutes.

Can I freeze cheese balls?

Yes, freeze before frying and cook when ready.

What cheese works best?

Mozzarella for melt, parmesan for flavor.

Recipe Author

Mary Thompson

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